



## Sesame Chocolate Balls

10 servings

15 minutes

### Ingredients

1/2 cup Unsweetened Shredded Coconut  
1/2 cup Walnuts  
1/2 cup Sesame Seeds  
1/2 cup Sunflower Seeds  
1/4 cup Cacao Powder  
1/2 tsp Cinnamon  
2 pieces Medjool Dates  
1/2 cup Coconut Oil (melted)  
1/4 cup Almond Butter  
1/4 cup Unsweetened Almond Milk

### Nutrition

Amount per serving	
Calories	301
Fat	28g
Carbs	9g
Fiber	4g
Sugar	2g
Protein	5g
Cholesterol	0mg
Sodium	8mg
Vitamin A	14IU
Vitamin C	0mg
Calcium	119mg
Iron	2mg
Vitamin B12	0µg

### Directions

- 1 In a large processor pulse together the coconut, walnuts, sesame seeds, sunflower seeds and cinnamon until a fine powder.
- 2 Add the cacao, dates, coconut oil, almond butter and milk and puree until it is a smooth batter.
- 3 Form into small balls (it will be quite greasy) and place on a baking sheet.
- 4 Chill for 10 minutes until solid. Transfer to an airtight container and store in the fridge.

### Notes

**Portion:** 1 portion is equal to 2 balls.

**Store:** In the fridge for up to 1 month.